



the
**RUSSIAN
TEA CEREMONY**

AT HAZENDAL WINE ESTATE





DOBRO PAZHALOVAT

Welcome to Hazendal

Hazendal Wine Estate is owned by Russian-born Dr Mark Voloshin who has introduced some Russian flavor to the historically rich Hazendal Wine Estate, which he purchased in 1994. Established in 1699, the Estate celebrated it's 320 year anniversary in 2019. Dr Voloshin's dream is to preserve the estate's rich South African heritage while introducing innovative ideas and unique elements of Russian culture. For the first time ever, an authentic Russian Tea Ceremony, straight from the heart of Russia, is elegantly presented in the Cape Winelands.

Russian Tea Ceremony Bookings

The Russian Tea Ceremony must be booked at least 24-hours in advance.

Tel: 021 903 5034 **Email:** bookings@hazendal.co.za

Welcome to the

RUSSIAN TEA CEREMONY

AT HAZENDAL

We invite you to experience Russian warmth and hospitality, and nowhere is there a finer example of that than with the Russian Tea Ceremony.

The ceremony not only offers a glimpse into Russian culture, it is also a treasured household ritual that recognises the importance of banter between old and young on topics great and small. Hazendal's Russian Tea Ceremony follows the tradition to the letter: Authentic imported *Dulevo* porcelain and traditional Russian *Samovars* decoratively adorn the tables and *Varenye* (jam) is used to sweeten the Black Tea Blend, which was specially sourced for Hazendal by the fine tea merchants TWG.

The reason *Varenya* is used instead of sugar, is that it was historically much more accessible in Russia.

The tea is enjoyed alongside traditional and delicious Russian sweet and savoury treats, such as *Baranki*, *Blini*, *Pirogi* and *Medovik*.



WHERE IT ALL BEGAN

The Russian tea drinking tradition dates back to 1638 during the Romanov Dynasty. Russian Tsar Michael Feodorovich received four chests of tea as a diplomatic gift from Altyum-Khan of Mongolia. Before long, caravans carrying tea made regular journeys from the Great Wall of China to the walls of the Moscow Kremlin.

TEA POETRY

An important feature of the Russian tea ceremony is the *Samovar*, which is the centrepiece of the table. To this day the *Samovar* is used in Russian households and is a symbol of Russian generosity and comfort. The *Samovar* was first created by Russian Tsar Peter the Great. On his travels through Europe in the 17th century, he came across a copper kettle in Holland, which he brought back to Russia and asked his craftsman to create something similar.

In time, the Russian craftsman improved the design and created a unique Russian *Samovar*. A *Samovar* is a big boiler used to keep water hot for tea at a moment's notice. A small teapot is kept warm on the top of the *Samovar*, filled with tea concentrate known as *Zavarka*. When a guest wishes to have tea, the host pours a small amount of the tea concentrate into a teacup and then fills the cup with hot water from the ornate tap of the *Samovar*. In times past, *Samovars* were large, coal-fueled stoves, but nowadays they come in electric models about the size of coffee urns. *Samovars* come in all different shapes and sizes and sing different tunes as they heat. The Tula factory in Russia produces *Samovars*, which are known to be the finest one can get.

THE EDIBLE NECKLACE

Russians love to decorate their *Samovars* with *Baranki* (round baked biscuits made from flour, butter, eggs and vanilla). The tradition dates back as far as the 17th century when people in Russia decorated the walls of their homes with *Baranki*, in order to emphasize their prosperity. *Baranki's* round shape symbolizes the sun and by showcasing the sun in your house, people believed that it attracted even more sun, and therefore, prosperity. In the 18th and 19th centuries, street vendors sold *Baranki* in strings to place around one's necks,

almost like a large necklace. Although Russians no longer decorate their walls with *Baranki*, they do break off a piece of the *Baranki* to dip in their tea, much like what South Africans do with their rusks!

THE PORCELAIN

As with all tea ceremonies, the vessel from which the tea is drunk is almost as important as the tea itself. Founded in 1832, Dulevo Porcelain Works is one of the oldest and most famous Russian porcelain producers. Dulevo crockery is known for its hand-painted designs, crisp white background and the rich luster of its glaze.

THE TSAR TEA BLEND

Zavarka is a concentrated brew made from strong black tea leaves. Hazendal's *Tsar Tea Blend* was specially sourced for Hazendal by TWG fine tea merchants for its flavour and smoky aroma, a distinct characteristic of traditional Russian tea. In the 17th century, Russia started trading tea with China and India. It was a long overland journey using caravans, that took approximately 18 months to complete across the deserts. The smoke from the twilight fires of the caravan used to infuse the packed, travelling tea leaves with smoky flavours and subtly altered the characteristics of the tea. That is why a traditional Russian tea blend boasts smoky aromas.

THE FULL KREMLIN EXPERIENCE

For the full Kremlin (formerly the Tsar's official residence in Moscow) experience, complement your Russian Tea Ceremony with the Hazendal's 23.5 MCC and authentic Beluga Caviar (pre-booking is required.) Our handcrafted 23.5 MCC pays homage to the earth's precise 23.5 degree tilt that gives rise to our seasons. Hazendal's Méthode Cap Classique is the perfect accompaniment for any special occasion any time of the year.

Hazendal 23.5 MCC

55/235

We wish you a Radostnoye Vremya (A joyful time!)



MEAT OPTION

Baranki on Samovar - crisp tea biscuit on a Russian tea urn

Oladyi - crumpet with smoked salmon trout, dill and sour cream

Blinchik - thin crêpe with cream cheese, mushroom and herb filling

Beef *Piroshok* - fried pastry filled with braised beef and
onion spinach and cheese

Spinach *Piroshok* - fried pastry filled with creamed spinach and feta cheese

Olivier salad - Russian potato salad

Vatrushka - sweet cheese tart

Medovik - honey cake

Sharlotka - apple cake

Pryanik - ginger cookie

Zephyr - fruit meringue

395pp

Includes the *Tsar Tea Blend* specially
sourced for Hazendal by luxury teahouse TWG

CAVIAR

For the full Kremlin experience, indulge in authentic RUSSIAN
BELUGA CAVIAR (15g) served on traditional Russian *Blini* Advanced
booking is required

SQ



VEGETARIAN OPTION

Baranki on *Samovar* – crisp tea biscuit on a Russian tea urn

Oladyi – crumpet with mushroom and herb ragout

Blinchik – thin crêpe with crème fraiche and spring onion

Spinach *Piroshok* – fried pastry filled with creamed spinach and feta cheese

Cabbage *Piroshok* – fried pastry filled with braised cabbage and potato

Olivier salad – Russian potato salad

Dark chocolate custard tart

Sharlotka inspiration – apple and phyllo rose pastry

Pavlova – meringue with non-dairy cream and seasonal berries

Russian chocolate salami

Zephyr – fruit meringue

395 pp

Includes the *Tsar Tea Blend* specially sourced for
Hazendal by the luxury teahouse TWG



GLUTEN-FREE

Baranki on Samovar – crisp tea biscuit on a Russian tea urn

Oladyi – crumpet with smoked salmon trout, dill and sour cream

Blinchik – thin crêpe with cream cheese, mushroom and herb filling

Beef *Piroshok* – fried pastry filled with braised beef and onion

Spinach *Piroshok* – fried pastry filled with creamed spinach and
feta cheese

Olivier salad – Russian potato salad

Vatrushka – sweet cheese tart

Medovik – honey cake

Sharlotka – apple cake

Pryanik – ginger cookie

Zephyr – fruit meringue

395 pp

Includes the *Tsar Tea Blend* specially sourced for
Hazendal by the luxury teahouse TWG



VEGAN OPTION

Baranki on Samovar – crisp tea biscuit on a Russian tea urn

Oladyi – crumpet with mushroom and herb ragout

Blinchik – thin crêpe with hummus and sundried tomato

Cabbage *Piroshok* – fried pastry filled with braised cabbage and potato

Spinach *Piroshok* – fried pastry filled with vegan cheese and
creamed spinach

Olivier salad – Russian potato salad

Banana & coconut custard

Vegan Carrot cake

Vegan chocolate brownie

Zephyr – aquafaba fruit meringue

Pryanik – vegan ginger cookie

395 pp

Includes the *Tsar Tea Blend* specially sourced for
Hazendal by the luxury teahouse TWG



KIDS OPTION

Baranki on *Samovar* – crisp tea biscuit on a Russian tea urn
Toasted cheese soldiers

Beef *Piroshok* – fried pastry filled with braised beef and onion

Spinach *Piroshok* – fried pastry filled with creamed spinach and
feta cheese

Syrniki – crumpets with sweet corn and maple syrup

Christoffel cookie – a cookie sandwich with caramel schmeer
Russian chocolate salami

Khvorost – sweet crisp pastries covered in powdered sugar, also
known as snow twigs

Vatrushka – sweet, Danish style cheese tart

Served with Rooibos tea with honey and milk

OR

Hot chocolate and toasted marshmallow

OR

Russian *Kompot* (home-made red berry juice)



Hazendal's Unique Selection of

TWG TEAS

*All teas are available @ R35 per tea pot.
Each pot serves two cups.*

WHITE TEA AND WHITE TEA BLENDS

White Sky Tea

Exclusive White tea blend

Majestic Yin Zhen white tea leaves lend their crystalline flavour to this celestial blend. Cultivated on the island of the Indian Ocean archipelago, ylang ylang flowers impart their exquisite and fragrant oil to this fruity blend. A union of two of the most noble ingredients known to man, this white tea is a drop of heaven in a teacup.

GREEN TEA AND GREEN TEA BLENDS

Moroccan Mint Tea

Grand classic green tea blend

A great favourite, this fine TWG green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

Silver Moon Tea

Exclusive green tea blend

A TWG blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.

BLUE TEA AND BLUE TEA BLENDS

Milk Oolong | *China, Fujian*

Cultivated at altitudes of 500 to 1,200 metres, this exceptional Chinese method oolong composed of only the finest whole leaves. Lightly fermented and highly aromatic, this tea offers a delicate aroma that is both milky and toasted.

BLACK TEA AND BLACK TEA BLENDS

Uva Highlands BOP | *Ceylon*

A well-balanced blend of strength and flavour sets this TWG Tea apart. This tea produces a beautiful golden infusion with an intense flavour. A bold afternoon tea.

French Earl Grey | *Grand classic black tea blend*

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.

1837 Black Tea | *Exclusive black tea blend*

TWG Tea's renowned signature tea, 1837 Black is a unique blend of black tea with notes of fruits and flowers from the Bermuda triangle which leaves a lingering aftertaste of ripe berries, anise and caramel.

RED TEA AND RED TEA BLENDS

Rooibos | *South Africa*

An enveloping, theine-free red tea that yields a rich after-taste inflected with notes of sweetness. This TWG Tea can be served hot or iced at any time of the day.

ICED TEA

Pink Flamingo | *Exclusive TWG iced tea*

A graceful TWG Tea Blend of green tea made with crimson hibiscus blossoms.

R45 per glass

*Thank you for joining us for the Russian
Tea Ceremony. We hope you enjoyed your
time with us and we hope to see you
again soon.*

*Dosvedanya
(Goodbye)*





HAZENDAL

ANNO 1699

The destination for all your journeys.







HAZENDAL.CO.ZA



STELLENBOSCH
SOUTH AFRICA

